

PASCARELLA

— ITALIAN GRILL RESTAURANT —

Soup

SOUP OF THE DAY € 8,50

SICILIAN LOBSTER BISQUE D,I,G € 14,0

Starters

PIATTO MISTO CON ANTIPASTO A,D,G,M

VARIATION OF ITALIAN APPETIZERS

CHEF’S CHOICE

FROM 3 PEOPLE **€ 21,0** PER PERSON

STEAK TARTARE C € 22,0

FRESHLY GROUNDED BLACK TRUFFLE

BEEF CARPACCIO C,G,K € 21,0

THINLY SLICED FILLET OF BEEF | PARMESAN | PINE NUTS CRUNCH

TRUFFLE MAYONNAISE | ROCKET | ROASTED ONIONS

PULPO ALLA LUCIANA G,N € 21,0

TOMATO SAUCE | POTATOES | CAPERS | OREGANO | OLIVES

VITELLO TONNATO D,G € 18,0

THINLY SLICED VEAL | HOMEMADE TUNA & CAPER CREAM

CAPONATA DI MELANZANE H,I € 16,5

AUBERGINE | TOMATO SAUCE | ALMOND CRUNCH

FETA FREDDA A,G,H,I € 16,5

FETA CHEESE | RED ONIONS | CROÛTONS

OLIVES | RED BELL PEPPERS | CHERRY TOMATOES | FRESH MINT

HOMEMADE FOCACCIA A,G € 9,5

CHERRY TOMATOES | ROCKET | MOZZARELLA

HOMEMADE FOCACCIA A € 8,0

ROSEMARY | ROCKET | PARMESAN

A – GLUTEN
B – CRUSTACEANS
C – EGGS
D – FISH
E – PEANUTS
F – SOYBEANS
G – MILK (INCL. LACTOSE)
H – NUTS
I – CELERY
K – MUSTARD
L – SESAME SEEDS
M – SULPHITE DIOXIDE
N – LUPINE
O – MOLLUSCS

Salads

CAESAR SALAD A,C,G,J € 13,0

ROMAINE LETTUCE | PARMESAN-CHEESE-DRESSING | CROSTINI

INSALATA MISTA A,C,G,J € 13,0

MIXED SALAD LEAVES | RED BELL PEPPERS | BALSAMIC CHERRY

TOMATOES | ONIONS | CROÛTONS

INSALATA DI RUCOLA E PARMIGIANO € 13,0

OLIVE OIL | AMALFI LEMONS | PINE NUTS | CHERRY TOMATOES

INSALATA CAPRESE G € 16,0

BURRATA | FRESH BASIL | TOMATOES

POMEGRANATE VINAIGRETTE

EXTRAS:

+ GRILLED SHRIMPS **B € 10,0**

+ SLICED BLACK ANGUS FILLET **G € 10,0**

+ BURRATA **G € 7,0**

+ GRILLED CHICKEN **G € 5,0**

+ MARINATED FETA CHEESE **G € 3,0**

Pasta

SPAGHETTI AGLIO E OLIO A € 13,0

LINGUINE AL LIMONE CON GAMBERI A,C,G € 28,0

SHRIMPS | GARLIC | CHILI | PARSLEY | LEMON

PENNE ALL’ ARRABBIATA A,C,G € 13,0

SPICY TOMATO SAUCE

PASTA AL TARTUFO A,C,G € 33,0

FLAMBÉED IN AN ITALIAN HARD CHEESE WHEEL | BLACK TRUFFLE

MEZZI RIGATONI A,C,G € 23,0

SLICED BLACK ANGUS | SAUCE AU POIVRE | PARMESAN CHEESE

MUSHROOMS

TONNARELLI CACIO E PEPE A,C,G € 14,0

PECORINO CHEESE | FRESHLY GROUNDED BLACK PEPPER

HOMEMADE CANNELLONI A,C,G € 18,0

RICOTTA | SPINACH | TOMATO SAUCE | PARMESAN-BÉCHAMEL

RISOTTO CON FUNGHI PORCINI G,I € 21,0

FRESH PORCINI MUSHROOMS | SMOKED SCAMORZA CHEESE

Main Courses

COSTOLETTE D’AGNELLO ALLA GRIGLIA A,D,G € 42,0

GRILLED LAMB CHOPS | SALSA VERDE

PICKLED VEGETABLES | CREAMY POLENTA

TAGLIATA DI MANZO G € 35,0

ROAST BEEF | ROCKET | TRUFFLE OIL

FILLET OF BEEF (200G) € 41,0

SLIGHTLY GRILLED BLACK ANGUS

ENTRECÔTE (250G) € 42,5

SLIGHTLY GRILLED US-PRIME BEEF

WIENER SCHNITZEL OF VEAL A,C € 28,0

POTATO SALAD | LINGONBERRY COMPOTE

YELLOW FIN TUNA D,G € 34,0

GREMOLATA | ROCKET | BALSAMIC VINEGAR | CHERRY TOMATOES

INVOLTINI DI SALMONE D,G € 28,0

DILL | LEMON RISOTTO | MASCARPONE

Daily Special

CATCH OF THE DAY

GRIGLIATA MISTA (500G) € 106,0

ALSO, AS FAMILY STYLE TO SHARE

150G BLACK ANGUS ROASTBEEF

150G BLACK ANGUS FILLET

200G US PRIME BEEF ENTRECÔTE

HERB BUTTER | SAUCE AU POIVRE

GRILLED VEGETABLES | ROSEMARY POTATOES

Sides

MIXED SALAD M € 6,5

CRISPY FRIES € 5,5

CREAMY POTATO MASH G € 6,5

ROSEMARY POTATOES G € 6,0

BABY BROCCOLI G € 8,0

NUT BUTTER

TRUFFLED POTATO MASH G € 8,5

GRILLED VEGETABLES G € 6,5

FRESH SPINACH G € 6,5

RAISINS | PINE NUT CRUNCH

GREEN BEANS G € 7,0

GARLIC | FRESH MINT

Pizza

Homemade

MARINARA A,D,G € 12,0

TOMATO | GARLIC | OREGANO | CHERRY TOMATOES | BASIL

MARGHERITA A,G € 13,0

TOMATO | FIOR DI LATTE | BASIL | OLIVE OIL

VEGETARIANO A € 14,0

TOMATO | FIOR DI LATTE | AUBERGINE | BELL PEPPERS | ZUCCHINI

SALAMI A,G € 14,5

TOMATO | MOZZARELLA CHEESE | HALAL SALAMI

VESUVIANA A,B,G € 14,5

TOMATO | FIOR DI LATTE | SMOKED SCARMOZA CHEESE | ANCHOVIS

OLIVES | OREGANO | CHERRY TOMATOES | BASIL

QUATTRO FORMAGGI A,G,H € 16,5

RICOTTA | GORGONZOLA | PARMESAN | MOZZARELLA

TONNO A,D,G € 15,0

CANNED TUNA | CARAMELIZED ONIONS

DIAVOLA A,D,G € 16,5

TOMATO | FIOR DI LATTE | SPIANATA SALAMI | POTATOES

PARMA A,G € 18,0

TOMATO | AIR DRIED HAM | ROCKET | PARMESAN CHEESE

PISTACCHIO A,G € 18,0

FIOR DI LATTE | BURRATA | MORTADELLA | PISTACCHIO CROSTA

Desserts

CHEESE PLATTER G € 19,5

ASSORTED ITALIAN CHEESE

CRÈME BRÛLÉE G,C € 9,0

PASSION FRUIT-MANGO SORBET

CHOCOLATE FONDANT A,G,C € 9,0

VANILLA ICE-CREAM

HOMEMADE TIRAMISU A,G,C € 9,0

ESPRESSO

PANNA COTTA G € 9,0

FRUIT COULIS

PISTACCHIO MOUSSE G € 9,0

CHOCOLATE | ESPRESSO

PRICES INCLUDE ALL APPLICABLE TAXES AND SERVICE CHARGES. IF YOU SUFFER FROM ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE LET YOUR SERVER KNOW.

TITANIC CHAUSSEE BERLIN | MOONDAY CHAUSSEESTRAßE BETREIBERGESELLSCHAFT MBH CHAUSSEESTRAßE 30 10115 BERLIN

UMSATZSTEUER IDENTIFIKATIONSNUMMER: DE297007755 STEUERNUMMER: 30/090/75509

HANDELSREGISTER HRB 162565B AMTSGERICHT CHARLOTTENBURG | GESCHÄFTSFÜHRER: SAİM AYĞÜN, HÜSEYİN AYĞÜN, AYTAÇ HÜSEYİN AYĞÜN